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WYCOMBE
RURAL DISTRICT COUNCIL

ANNUAL REPORT

OF THE

MEDICAL OFFICER OF HEALTH

AND OF THE

CHIEF PUBLIC HEALTH INSPECTOR

1966

Medical Officer of Health :

A. J. MUIR, M.B., Ch.B. B.Hy., D.P.H.

Chief Public Health Inspector :

J. P. PERRY. M.A.P.H.I., F.R.S.H

W Y C O M B E
R U R A L D I S T R I C T C O U N C I L

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WYCOMBE RURAL DISTRICT COUNCIL

1966

CHAIRMAN:- Mr.E.C.HALSEY, J.P.

VICE-CHAIRMAN:- Mr.C.B.BOWLER, D.C.M.

PUBLIC HEALTH COMMITTEE

at 1st May, 1966

CHAIRMAN:- Miss J.H.C.COUPER

The Chairman of the Council	
The Vice-Chairman of the Council	
The Immediate Past Chairman of the Council	
The Chairman of the Finance Committee	
The Chairman of the Public Works Committee	
The Chairman of the General Purposes Committee	
The Chairman of the Town Planning & Plans Committee	
Mrs. Baber	Mrs.M.A.H.Nickson
Mr.A.T.Gibson	Mr.R.G.Peacham
Mr.H.A.Harris	Mrs.F.H.Pitcher
Mrs.D.O.W.Holliday	Mr.G.Spear
Mrs.J.F.Ing-Simmons	Mrs.D.M.Walker
Mr.G.B.Lee	Mr.J.D.Warnford-Davis
Mr.C.Morris	Mr.F.J.White

STAFF

MEDICAL OFFICER OF HEALTH

A.J.MUIR, M.B., Ch.B. B.Hy., D.P.H.

(Also Area and Divisional Buckinghamshire
School Medical Officer:- County Council

AND

Medical Officer of Health:- High Wycombe
Borough Council

and

Marlow Urban
District Council

Main Office Address:- Municipal Health
Centre, High
Wycombe, Tel.H.W.
24031

Home Tel.H.W.27338

CHIEF PUBLIC HEALTH INSPECTOR

J.P.PERRY, M.A.P.H.I., F.R.S.H.

Office Address:- WYCOMBE R.D.C.
Public Health Department,
28, High Street,
High Wycombe

Telephone:- Office, H.W. 21031
Home, Naphill 2115

DEPUTY CHIEF PUBLIC HEALTH INSPECTOR

B.R.NAGLE, M.A.P.H.I., F.R.S.H.

PUBLIC HEALTH INSPECTORS

B. ASHFIELD	M.A.P.H.I.	
J. BURR,	M.A.P.H.I.	(Resigned May, 1966)
S.A. LATIMER	C.R.S.H.	
C.F. PIDGEON	M.A.P.H.I.	
G. YOUNG	M.A.P.H.I.	(Appointed September, 1966)
N.C. SKEDGE	STUDENT P.H.I.	

CLERKS

MISS R.M. SPENCER
MISS S.E. BALL

RODENT OPERATIVES

E.V. BOWLER
MRS. D. KIBBLES



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WYCOMBE RURAL DISTRICT COUNCIL

Public Health Department
28, High Street,
High Wycombe,

September, 1967

To the Chairman and Members of
Wycombe Rural District Council.

Mr. Chairman, Ladies & Gentlemen,

I submit my report for the year 1966.

The population of the district rose substantially during the year, the estimated figure for mid 1966 being 60,790 a rise of 2,340 on that of 1965. By far the greater proportion (1,661) of this was accounted for by inward migration as the excess births over deaths numbered 679.

There was a decrease of 24 in the number of births 1,224 as against 1,248 and having regard to the increased population there was accordingly a decrease in the birth rate from 21.4 to 20.1 expressed per 1,000.

Compared with the figure for 1965 45 more deaths occurred there being a total of 545. Most deaths were due to diseases of the heart and circulation but cancer accounted for 112 deaths and respiratory disease for 72. Of the cancer deaths almost one third (31 male, 3 female) were due to lung cancer.

There were only 13 infant deaths, 8 fewer than in the previous year. The mortality rate fell from 10.8 to 10.62 per 1,000 live births. The rate in the first month was 7.82 per 1,000.

No infectious disease was unduly prevalent during the year. There were 264 notifications of measles, 20 of scarlet fever, and 12 of whooping cough. Only five cases of pulmonary tuberculosis were notified and there were three deaths. Although this is treble the number of deaths which occurred in 1965 it cannot be considered unsatisfactory when one remembers what the position was not so long ago. Unfortunately as one disease is mastered others arise to take its place.

I record my thanks to Mr. Perry and his staff whose willing co-operation and help have made possible the smooth running of the Department as it relates to the work of the Medical Officer.

I am,

Your obedient servant,

A. J. MUIR

Medical Officer of Health

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STATISTICS

Area in acres	71,232
Population (1961 Census)	51,252
Registrar General's estimate of population mid 1966	60,790
Number of inhabitable houses on 31st December 1966.....	18,881
Rateable Value as at 31st March, 1966	£2,598,971
Estimated Product of Penny Rate, 31st March, 1966.	£10,571
General Rate in the Pound	10/-
Rate Product (net) including Grants)	£1,288,262

EXTRACT FROM THE VITAL STATISTICS

Live Births

Number	1,224
Rate per 1,000 Population.....	20.1
Comparability Factor	0.98
Adjusted Birth Rate.....	19.69

Illegitimate Live Births per cent of total live births	4.51
---	------

Stillbirths

Number	11
Rate per 1,000 total live & still births	8.8

Total Live & Still births	1,235
---------------------------------	-------

Infant deaths (deaths under 1 year)	13
---	----

Infant Mortality Rates

Total infant deaths per 1,000 total live births ...	10.62
Legitimate infant deaths per 1,000 legiti- mate live births.....	11.13
Illegitimate infant deaths per 1,000 illegi- mate live births	0.00

Neo-natal Mortality Rate (deaths under 4 weeks per 1,000 total live births)	7.82
--	------

Early Neo-natal Mortality Rate (deaths under 1 week per 1,000 total live births)	6.95
--	------

Perinatal Mortality Rate (still-births & deaths under 1 week combined per 1,000 total live & still births)	16.07
--	-------

Maternal Mortality (including abortion)

Number of deaths	Nil
Rate per 1,000 total live & still births	0.00

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DEATHS

Number of deaths -	Male	311
	Females	<u>234</u>
		<u>545</u>
Death Rate per 1,000 of the Estimated Population		9.0
Comparability Factor		1.12
Adjusted Local Death Rate		10.08
Death Rate of England & Wales		11.7
Tuberculosis Death Rate, Total County		0.031

INFANT MORTALITY

13 infants died under the age of one year

	<u>Male</u>	<u>Female</u>	<u>Total</u>
Legitimate	6	7	13
Illegitimate	0	0	0
	<u>6</u>	<u>7</u>	<u>13</u>

This represents a mortality rate of 10.62 per 1,000 related births compared with 19.0 as a general figure for England and Wales.

Neo-natal mortality rate = 7.82 compared with a county rate of 12.2

MATERNAL DEATHS

- (a) From puerperal sepsis 0
- (b) From other maternal causes 0

TABLE OF DEATHS

	<u>Disease</u>	<u>Males</u>	<u>Females</u>	<u>Total</u>
1.	Tuberculosis, respiratory..	3	-	3
2.	Tuberculosis, other	-	-	-
3.	Syphilitic diseases	-	-	-
4.	Diphtheria	-	-	-
5.	Whooping Cough	-	-	-
6.	Meningococcal Infections...	-	-	-
7.	Acute Poliomyelitis	-	-	-
8.	Measles	-	-	-
9.	Other infectious diseases ,	-	1	1
10.	Cancer, stomach	9	8	17
11.	Cancer, lungs	31	3	34
12.	Cancer, breast	-	7	7
13.	Cancer, uterus	-	3	3
14.	Other cancers	34	16	50
15.	Leukemia, aleukemia	1	-	1
16.	Diabetes	-	2	2
17.	Vascular lesions, nervous system....	24	54	78
18.	Coronary diseases, angina..	80	40	120
19.	Hypertension with heart disease...	-	4	4
20.	Other heart diseases	19	20	39
21.	Other circulatory diseases	17	13	30
22.	Influenza	2	-	2

<u>Table of Deaths (Continued)</u>	<u>Males</u>	<u>Females</u>	<u>Total</u>
23. Pneumonia	18	18	36
24. Bronchitis	22	3	25
25. Other respiratory diseases..	5	4	9
26. Gastric and duodenal ulcer..	3	1	4
27. Gastritis, enteritis & diarrhoea	-	1	1
28. Nephritis, nephrosis.....	4	2	6
29. Hyperplasia of prostate	4	-	4
30. Pregnancy, childbirth, abortion	-	-	-
31. Congenital malformations....	5	2	7
32. Other defined & ill defined diseases.....	18	20	38
33. Motor vehicle accidents	9	-	9
34. Other accidents	2	10	12
35. Suicide	1	3	4
All causes.....	311	234	545

MATERNAL MORTALITY

	<u>Rate per 1,000 Total</u> <u>(Live & still) Births</u>
(a) Maternal causes, excluding abortion	0.00
(b) Due to abortion	0.00
(c) Total maternal mortality	0.00

CANCER DEATHS

Deaths from cancer (all ages)

Males	75
Females	<u>37</u>
	<u>112</u>

Yearly comparison of cancer deaths:-

1966	112
1965	76
1964	92
1963	85
1962	94
1961	89
1960	99

The following organs were affected:-

Stomach	17
Lungs	34
Breast	7
Uterus	3
Other Sites	<u>51</u>
	<u>112</u>

TUBERCULOSIS DEATHS

Tuberculosis Death Rate (all cases) ...	0.049
Total Deaths - Respiratory Tuberculosis.	3
Respiratory Tuberculosis Death Rate ...	0.049
Total Deaths-Non-Respiratory Tuberculosis -	-
Non-Respiratory Tuberculosis Death Rate-	-
Total Deaths - Respiratory (excluding Tuberculosis)	72
Respiratory Death Rate (excluding Tuber- culosis)	1.08

POPULATIONS, BIRTH AND MORTALITY RATES FOR THE YEAR, 1966

District	Population Census 1961	Registrar-General's estimated Population mid-1966	Crude Birth Rate per 1,000 Population	Crude Death Rate per 1,000 Population	Tuberculosis Death Rate per 1,000 Population	Infant Mortality Rate per 1,000 Births	Neo-Natal Mortality Rate per 1,000 Births	Maternal Mortality per 1,000 live and still births.
Bucks County	488,233	542,020	18.9	9.2	0.031	15.9	12.2	0.10
Total Urban	241,082	268,900	20.6	8.9	0.026	15.0	11.7	0.18
Total Rural	247,151	273,120	17.3	9.5	0.037	16.9	12.7	0.00
Wycombe Rural	51,252	60,790	20.1	9.0	0.049	10.6	7.4	0.00
England and Wales	46,071,604	48,075,300	17.7	11.7	-	19.0	12.9	-

NOTIFIABLE DISEASES (OTHER THAN TUBERCULOSIS) 1966

	Total Cases Noti- fied	Un- der 1 yr.	1 yr.	2 yr.	3 yr.	4 yrs.	5-9 yrs.	10-14 yrs.	15-24 yrs.	25+ yrs.	Age Un- known
Scarlet Fever	20	-	-	2	1	3	13	1	-	-	-
Whooping Cough	12	1	1	-	3	3	3	1	-	-	-
Acute Poliomyelitis Paralytic	-	-	-	-	-	-	-	-	-	-	-
Non Paralytic	-	-	-	-	-	-	-	-	-	-	-
Measles	264	6	21	29	47	33	116	2	6	2	2
Diphtheria	-	-	-	-	-	-	-	-	-	-	-
Acute Pneumonia	-	-	-	-	-	-	-	-	-	-	-
Dysentery	3	1	-	-	-	-	-	-	1	1	-
Smallpox	-	-	-	-	-	-	-	-	-	-	-
Acute Encephalitis .. Infective	-	-	-	-	-	-	-	-	-	-	-
Post Infectious	-	-	-	-	-	-	-	-	-	-	-
Enteric or Typhoid Fever	-	-	-	-	-	-	-	-	-	-	-
Paratyphoid Fevers ..	-	-	-	-	-	-	-	-	-	-	-
Erysipelas	-	-	-	-	-	-	-	-	-	-	-
Meningococcal Infection	-	-	-	-	-	-	-	-	-	-	-
Food Poisoning	1	-	-	-	-	-	-	-	-	-	-
Puerperal Pyrexia	-	-	-	-	-	-	-	-	-	-	-
Ophthalmia Neonatorum	-	-	-	-	-	-	-	-	-	-	-
TOTALS	300	8	22	31	51	39	152	4	7	4	2

TUBERCULOSIS
NEW CASES DURING THE YEAR
1966

Age Periods	Tuberculosis		New Cases	
	Respiratory		Non Respiratory	
	M	F	M	F
0	-	-	-	-
1	-	-	-	-
5	-	-	-	-
10	-	-	-	-
15	-	-	-	-
25 - 44	1	-	-	-
45 - 64	2	1	-	-
65 +	1	-	-	-
Age Unknown	-	-	-	-
Totals	4	1	-	-

DEATHS DURING THE YEAR 1966

Age Periods	Tuberculosis		Deaths	
	Respiratory		Non Respiratory	
	M	F	M	F
0	-	-	-	-
1	-	-	-	-
5	-	-	-	-
10	-	-	-	-
15	-	-	-	-
25 - 44	-	-	-	-
45 - 64	-	-	-	-
65 +	3	-	-	-
Totals	3	-	-	-

VACCINATION AGAINST POLIOMYELITIS

This is carried out as formerly on an area basis. All persons under forty are eligible and also those above that age who may be at special risk.

Oral vaccine is normally given at six months, the course comprising three doses at monthly intervals and a fourth dose is given at five years of age. The vaccine may be given concurrently with the triple vaccine against diphtheria, whooping cough & tetanus.

IMMUNISATION AGAINST DIPHTHERIA WHOOPING COUGH AND TETANUS

A combined vaccine is used to immunise against these diseases.

In 1965, 1103 children were immunised against diphtheria, 1103 against tetanus and 1057 against whooping cough. There were 980 children "boosted" against diphtheria.

SMALLPOX VACCINATION

973 vaccinations were performed during 1966, re-vaccinations numbered 48.

TUBERCULOSIS

5 cases of tuberculosis were notified, all pulmonary. There were three deaths which were in respect of pulmonary disease.

HOSPITALS

Hospitals available to local residents are as follows:-

General:- High Wycombe

Amersham

Stoke Mandeville

Royal Bucks Hospital, Aylesbury

Battle Hospital, Reading

Canadian Red Cross Hospital, Taplow

Maternity:- Shrubbery Maternity Home

Amersham General Hospital

Canadian Red Cross Hospital

Fevers:- Stoke Mandeville &

Maidenhead Isolation Hospitals

Mental:- St. John's Hospital, Stone

AMBULANCE SERVICES

These are the responsibility of the Bucks County Council. The local station is at West End Street, High Wycombe.

NATIONAL ASSISTANCE ACT, 1948

Section 47 - No formal action

CESSPOOL EMPTYING, 1966

I am indebted to your Engineer & Surveyor for the following figures:-

Dist- rict	Estimated Gallorage Removed
1. Ilmer, Longwick, Owlswick, Meadle, Princes Risborough, Monks Risborough, Askett, Gt. & Lt. Kimble, Kimblewick, Marsh, Terrick, Butlers Cross, Ellesborough, Dunsmore, Cadsden, Whiteleaf, Green Hailey, Gt. & Lt. Hampden	2,993,850
2. Bledlow, Bledlow Ridge, Horsenden, Saun- derton, Routs Green, Radnage, Stoken- church, Water End, Studley Green, Horsley Green, Beacons Bottom, Spriggs Alley.	2,837,650
3. Downley, Piddington, Lane End, Wheeler End, Bolter End, Cadmore End	2,434,390
4. Frieth, Ibstone, Fawley, Hambleton, Turville, Skirmett, Medmenham, Fingest, Bovingdon Green, North End, South End.	2,094,250
5. Gt. & Lt. Marlow, Sheepridge, Tylers Green, Penn, Loudwater, Wooburn Moor, Wooburn, Wooburn Green, Cores End, Hawks Hill, Berghers Hill, Bourne End, Hedsor, Heavens Lea, Harvest Hill, Wooburn Common, Flackwell Heath, Well End, Winch- bottom, Handy Cross, Booker.	2,385,050
6. Gt. Kingshill, Widmer End, Four Ashes, Cryers Hill, Spurlands End, Western Dene, Naphill, Walters Ash, Coombe Lane, Boss Lane, New Road, Trees Road, Terriers, Eastern Dene, Speen, Lacey Green, Loosley Row, Hampden Row, Parslows Hillocks, Bryants Bottom, North Dean, Bradenham	2,232,160
Southern Cleansing Services, in all districts.	225,100
	15,502,450

RAINFALL 1966

I am indebted to the Director of the Forest Products Research Laboratory, Princes Risborough, for the following particulars of rainfall recorded during 1966.

Rainfall recorded at Princes Risborough Station: 333 feet above sea level				
Month	Monthly Rain- fall Inches	No. of days on which rain fell with .01 or more measured	Largest Rainfall	
			Date	Amount Inches
January	1.24	13	25th	0.24
February	3.62	18	24th	0.44
March	0.47	9	27th	0.08
April	3.06	23	14th	0.44
May	2.46	13	11th	0.64
June	3.56	18	22nd	1.42
July	2.78	18	19th	0.69
August	2.72	16	29th	1.10
September	2.20	8	29th	.90
October	4.83	23	13th	.68
November	1.98	20	22nd	.30
December	3.41	21	1st	.51
Totals	32.33	200	-	7.44

ANNUAL REPORT
OF THE
CHIEF PUBLIC HEALTH INSPECTOR
FOR THE YEAR 1966

To the Chairman and Members of
the Wycombe Rural District Council.

Mr Chairman, Ladies and Gentlemen,

I have the honour to present the Annual Report on
the Environmental Health Services for the year 1966.

I desire to pay a sincere tribute to the Chairman,
Vice-Chairman and Members of the Public Health Committee
for their active interest and support in all matters
affecting the sanitary conditions of our district.

My thanks are especially due to all the members
of my staff, without whose help and loyal co-operation
during the year, the results given in the following
pages would not have been possible.

I am,

Mr Chairman, Ladies and
Gentlemen,

Your obedient Servant,

J.P. PERRY.

Chief Public Health Inspector.

The work of the Council is reflected to some extent in the report submitted under the following sections:-

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Housing



Front Elevation

Two Unfit Houses, repaired and improved

Rear Elevation



SECTION 'A'

HOUSING.

The Problem.

Bad housing has been one of our most urgent social problems for more than century. Our earlier public health legislation included many provisions designed to mitigate the more serious evils of unhealthy housing. Since then there has been a constant stream of Acts of Parliament, Government Circulars, Reports and White Papers, and innumerable enquiries have been instituted into many different aspects of the housing problem.

This concern for the improvement of living conditions still continues and since 1945 no less than six Housing Acts have been passed. The latest of a long series of publications is the report of the Sub-Committee on Standards of Housing Fitness of the Central Housing Advisory Committee - "Our Older Homes - A Call for Action,"

Over the years great efforts have been made to clear unfit houses and since the war some 700,000 properties have been demolished and more than 2 million people re-housed. During that time just over 1 million houses have been improved with the aid of grants. It has been estimated that about three quarters of a million houses are below the present minimum fitness standard and that approximately 3 million lack one or more of the basic amenities of W.C., cold water tap, hot water supply and bath.

It is quite obvious therefore that there will have to be a considerable intensification of effort if, within the foreseeable future, every family in the land is to have a home in which they can live a full and comfortable life.

The Housing Plan:

The Government White Paper on housing entitled "The Housing Programmes 1965 to 1970" defines a National Plan to give greater priority to housing than it has had for many years. The aim now is to increase the rate of new building to half a million a year by 1970 and to intensify action in connection with the complementary tasks of keeping structurally sound houses in good repair; in improving those which lack modern amenities and finally in demolishing and replacing those which are unfit.

House Improvements.

The White Paper is concerned primarily with the house building programme, nevertheless special attention is drawn to the need to improve the conditions of existing houses. For the first time local authorities are empowered by the Housing Act 1964 to compel owners to improve tenanted dwellings in improvement areas and tenement blocks, and elsewhere at the request of the tenant. The purpose behind these provisions is to secure that within the next ten years most of the two million or so improvable older houses which lack amenities and which still have a reasonable life are provided with hot water, a fixed bath or shower, a wash-hand basin, an inside lavatory and a proper food store - the five standard amenities. This involves increasing the present rate of improvement from 130,000 a year to 200,000 a year as soon as possible.

Standards of Fitness.

The present standard by which the fitness of houses for human habitation is judged is that contained in Section 4 of the Housing Act 1957. This standard is low and out of date with the result that houses lacking amenities which are now accepted as essential have to be regarded, in a legal sense, as fit. The application of this standard can do little more than ensure that a house is kept at a standard at which it was constructed, and provides the bare necessities of shelter.

The weakness of the Section 4 standard has, in effect, been acknowledged by the introduction first, of the discretionary grants scheme, then the standard grants scheme and, finally, the compulsory improvement scheme in the Housing Act 1964.

A new "penal" standard of fitness is urgently needed and a twelve points standard applicable to discretionary improvement grants would be a far more realistic means of judging the suitability of a house for occupation than the existing fitness standard.

Review of Housing in the Rural District.

A survey of houses to determine unfitness and suitability for improvement is pertinent to approximately 1,600 houses in the district. The number of unfit houses in the district is comparatively a small one. In 1955 the Council submitted for the Minister's approval proposals for dealing with 451 houses liable to demolition. Implementation of that housing programme steadily proceeded in the ensuing years and in 1961 the programme was completed by securing the repair, closure or demolition of these individual unfit houses.

Houses which have deteriorated in subsequent years have been the subject of formal housing action and approximately 30 houses are dealt with as individual unfit houses each year.

As indicated in a previous annual report the Council decided to implement a recommendation by the Minister of Housing & Local Government to try and stimulate owners to make greater use of the grants available.

Accordingly a survey of houses considered suitable for improvement was carried out of both owner/occupied and tenanted houses. A Pilot Scheme was initially approved and an area selected which contained 140 houses, 83 of which were found to be lacking in one or more of the five standard amenities. Letters were sent to all the owners giving details of the grant schemes and they were invited to modernise their properties.

This was followed by a "door to door" approach by the Public Health Inspectors who gave practical help and advice to householders on the best possible arrangements for installing the standard amenities.

The response was encouraging and to-date owners of 37 houses have received improvement grants. Reasons submitted by owners for not wishing to improve their properties include lack of finance and occupation by aged persons. Of the remaining houses in the area not yet improved, 24 houses are owner/occupied.

Following the Pilot Scheme a survey of the whole district was undertaken. For the purpose of the survey all post war houses were excluded and also all house of the inter-wars period of a high standard where it was obvious that bathrooms had been provided. Over 1,200 houses have been inspected and owners of properties lacking the standard amenities have been approached and encouraged to improve their properties. During 1966 a further 301 visits have been made to houses throughout the district, with a view to securing improvement.

During the year under review grants paid by the Council numbered 59, comprising 24 discretionary grants and 35 standard grants. Altogether 874 grants have been paid since 1954; the number of grants paid in each year from 1954 to 1966 being as follows:-

<u>Year.</u>	<u>Discretionary.</u>	<u>Standard.</u>
1954	11	
1955	55	
1956	54	
1957	58	
1958	59	
1959	96	3
1960	59	32
1961	55	25
1962	34	31
1963	52	43
1964	34	59
1965	17	38
1966	24	35

SUMMARY OF NOTICES SERVED.

(a)	Proceedings under Section 5, 10 & 12 of the Housing Act, 1957:-	
(1)	Number of dwelling houses in respect of which notices were served requiring repairs, (informal notices).....	6
(2)	Number of dwelling houses in respect of which formal notices were served requiring repairs.	-
(3)	Number of dwelling houses which were rendered fit after service of notice.....	6
(b)	Proceedings under Sections 16, 18 & 23 of the Housing Act, 1957:-	
(1)	Number of dwelling houses dealt with under Section 16 of the Housing Act 1957.....	20
(2)	Number of dwellings the subject of closing orders.....	9
(3)	Number of dwelling houses in respect of which demolition orders were made.....	4
(4)	Number of dwelling houses the subject of undertakings not to use for human habitation when vacated.....	3
(5)	Number of dwelling houses the subject of undertakings to repair.....	2
(6)	Number of dwelling houses repaired as a result of undertakings given by owners.....	12
(7)	Number of dwelling houses demolished in pursuance of demolition orders.....	9
(8)	Number of demolition orders revoked.....	-
(c)	Proceedings under the Public Health Act 1936:-	
(1)	Houses in which defects were remedied after the service of informal/formal notices.....	73
(2)	Houses the subject of informal/formal action to secure connection of soil drainage systems to sewers.....	14
(3)	Houses the subject of informal/formal action to secure conversion of P.C's into W.C's....	19
(4)	Houses the subject of formal/informal action to secure provision of food stores.....	4

Summary of House Repairs and Sanitary
Improvements effected, 1966.

(a) Interior of Houses.

Rising dampness eliminated.....	17
Penetrating dampness eliminated.....	11
Condensation eliminated.....	7
Burst water pipes repaired.....	-
Ceilings replastered.....	20
Walls replastered.....	34
Sinks provided.....	1
Defective windows repaired or renewed.....	38
Floors repaired or renewed.....	20
Doors repaired and made weatherproof.....	17
Staircases repaired.....	2
Provision of handrail to stairs.....	1
Defective skirting boards repaired or renewed.....	-
Fireplace or Range renewed or repaired.....	2
Provision of cooking facilities.....	1

(b) Exterior of houses.

Penetrating dampness eliminated.....	6
House roofs repaired.....	30
Walls repointed and/or repaired.....	23
Eaves gutters renewed or repaired.....	23
Rainwater pipes renewed or repaired.....	3
Rainwater tank cover renewed.....	3
Chimney stacks repointed and/or repaired.....	13

(c) Drainage.

Front and/or rear paving to house provided.....	1
Defective, leaking or overflowing cesspools repaired or renewed.....	16
Drains/sewers cleansed from obstruction.....	1
Drains and sewers renewed or repaired.....	9
Houses provided with a satisfactory drainage system	9

(d) Miscellaneous.

Piped water supply provided to houses.....	
Water service pipes repaired.....	
Accumulations of refuse etc. removed.....	
Offensive odours abated.....	
Smoke nuisances abated.....	4
Noise nuisances abated.....	4
Nuisance from insects and pests abated.....	8
Sanitary dustbin provided.....	2

(e) Sanitary Conveniences.

Water closet structures repaired and/or renewed...	2
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Rent Act 1957 & 1965 - Certificates of Disrepair.

Rent increases for controlled houses and the decontrol of a substantial number of larger houses should enable landlords to carry out essential repairs and maintain their property in a satisfactory condition.

The number of certificates of disrepair issued by local authorities is relatively small. This should not be regarded as indicating the general fitness of houses. It is more likely to be attributed to fear of eviction, or of court proceedings, to a lack of interest by the tenants or hesitation on the part of owners to increase the rents of houses requiring repair, than to be due to the absence of items of disrepair.

During the year under review no applications were received for Certificates of Disrepair.

SECTION 'B'

WATER SUPPLIES.

In this densely populated and industrialized island more and more attention is being given to the need for increased quantities of water. New policies of conservation and river management are coming into operation. The task of the responsible authorities is to measure the available water resources and determine the demand to be made upon these resources and the work necessary to ensure that these resources are neither misapplied nor wasted.

Whilst the Water Act, 1945, imposed on the Minister of Housing & Local Government the duty to formulate a national policy relating to water, the Water Resources Act, 1963, defined the policy. The Minister's duties now include the taking of such measures as he may consider necessary or expedient for augmenting the water resources of areas of England and Wales, for re-distributing water resources within an area and for transferring water resources from one area to another. In order that this policy may be implemented the Act provides for the setting up of 27 river authorities in England and Wales and a Water Resources Board.

This Board has been in existence now for less than three years. The practical results of this important change of approach to water management in this country still lie very much in the future. Consideration is being given to the use of rivers as natural aqueducts, the scientific regulation of river flow, underground storage, the construction of estuarial barrages and the adoption of large-scale desalination.

About 7,300 million tons of water are used annually in England and Wales. Compare this with the annual coal consumption of less than 200 million tons or the steel used which amounts to about 15 million tons annually in Great Britain.

The demand for water is already 12 per cent of the estimated yield from rainfall and demand is increasing at the rate of 4 per cent per annum.

The community regards water with scant respect and no-one can possibly estimate the amount which is wasted daily. When one had to pump every gallon and carry it from a communal pump or standpipe, some effort and labour was involved by the individual and water was valuable. Now it is cheap; no effort is required by the consumer and considerable quantities are wasted through failure by society to recognise the need to conserve supplies.

Since 1945 there has been a capital expenditure on rural water of more than £90,000,000 and it is now estimated that less than 1 per cent of rural dwellings are without a main supply.

Local Water Supplies.

In our own district a public water supply is available to practically all householders throughout the area. Such a fundamental provision for the health and comfort of the community is all too often taken for granted.

Local authorities have the statutory duty to determine the sufficiency and wholesomeness of water supplies in their districts. Constant vigilance is exercised therefore to ensure that water supplies are not subject to contamination, and water sampling is frequently carried out by officers of the Public Health Department.

The undermentioned water undertakings operate in the Council's district:-

Bucks Water Board

Rickmansworth & Uxbridge Valley Water Company

Bucks Water Board.

Reports received from the Board indicate that the water supply in the area has been satisfactory in quality and quantity during the year 1966.

Regular bacteriological examinations have been made of both raw water and water going into supply. The total number of samples being as follows:-

<u>Station:</u>		<u>Mill End Rd.</u>	<u>Radnage.</u>	<u>Saunderton</u>
No. of samples		<u>Pumping Station.</u>		
examined.	Raw	50	24	47
	To supply	54	24	47

Fluoride is about 0.1 p.p.m. in all these waters and no fluoride is added. All waters are chlorinated before distribution.

Rickmansworth & Uxbridge Valley Water Company.

Reports received from the Company also confirm that their water supplies are satisfactory both in quality and quantity.

Regular bacteriological examinations of all water pumped into supply are made, with satisfactory results. Chemical analyses are also carried out at regular intervals and show the water to be of the highest standard of organic quality. The fluoride content of the water pumped into the Wycombe Rural District is less than 0.1 parts per million.

The water is not plumbo-solvent,

No contamination has been detected during the year at the pumping stations concerned.

Water Main Extension.

A private supply of water at Piddington served 119 houses and a factory. At one time the water at source showed signs of contamination and because of special circumstances relating to this supply the Council undertook to provide a chemical reagent feeder in order to chlorinate the supply. The plant was installed and the treated water has since conformed to a satisfactory standard of purity.

As in preceding years the surveillance of the chlorinating plant calls for three visits per week and the weekly collection of samples for bacteriological and chemical examination.

The need for a public water supply to be made available at Piddington was stressed by the Council and action has now been taken to secure an extension of the watermain to that area.

As a result of negotiations between the Bucks Water Board and the owners of the private water undertaking, the Board commenced supplying the Village in September, 1966.

Other Sources.

There are comparatively few houses which are not within reach of public water mains. The occupiers of some houses, however, still derive their water from wells and rainwater tanks. In certain cases individual properties are away from water mains, in other cases owner-occupiers with limited incomes are reluctant to incur the cost of a main water supply where the mains are not within a reasonable distance, whilst the occupiers of other dwellings have a prejudice in favour of their individual supplies as compared with a main water supply.

Supplying main water to houses which are isolated presents a financial problem which is often overcome by asking house-holders to make a special contribution towards the cost of extending the water mains.

Water Sampling.

(a) Private Water Supplies.

During the year 27 samples were taken by the Public Health Inspectors from private water supplies serving houses, food premises and factories.

Based on the classification suggested by the Ministry of Health for non-chlorinated piped supplies only 10 results could be considered satisfactory after bacteriological examination and/or chemical analysis.

Owners of the properties with water supplies not conforming to a satisfactory standard were requested to provide a wholesome and sufficient supply.

(b) Public Water Supplies.

During the year 15 samples were taken by the Public Health Inspectors from the public mains in the various parishes throughout the Rural District, for bacteriological examination. All proved to be satisfactory.

(c) Piddington Water Supply.

Also during the year 55 samples were taken from private supply. All proved to be satisfactory.

(d) Number of Inspections.

A total of 430 visits were made in connection with samples of private and public supplies of water, and extensions of public water mains to serve isolated groups of houses.

Food Hygiene



Modern Meat Transporter with Automatic Loading



Canteen Kitchen

SECTION C

SUPERVISION OF FOOD SUPPLIES

Food Poisoning.

The British public today spends over £6,000 million on food and more than half of that is accounted for by the food processing industry. Official control over the purity and safety of food has existed for a very long time and the supervision of the Public's food supply is one of the most important duties of the health officials of local authorities.

Food hygiene is a subject of practical importance to everyone. There is a belief that food is safe for eating unless it has a bad smell or taste. This may not be so. Food may appear quite wholesome and taste quite normal yet it may be dangerously contaminated. Food which is turning bad may be unpleasant to the smell but it will not necessarily cause illness.

Every year many cases of food poisoning are reported. We know that many more are not reported and in all probability still more are not diagnosed, but are attributed to "tummy upset" or the like. The majority of cases of food poisoning are quite mild but nevertheless they may make the victims feel thoroughly unwell for twenty-four hours. Taken together they represent a formidable total of human suffering, loss of production and general inconvenience.

Food Hygiene.

There can be little doubt that during the past 15 years there has been a profound improvement in the design and construction of food factories and shops, which must be the first step in the overall improvement in hygiene and the training of food handlers. A considerable number of unsatisfactory premises have either been replaced or reconstructed.

The food trade has always been aware of the importance of the proper environment for food processing and production. Their research associations have been responsible not only for the greater variety of food processes now in use, but also for the practical application of measures designed to ensure quality, wholesomeness and safety.

Food technology is a science in its own right covering every aspect of food production, processing, transport and marketing. It has made a very definite contribution to the safety of the food we eat.

Many food manufacturers achieve a high standard of producing food under near aseptical conditions. Many protect their products from contamination and spoilage by suitable wrapping; this is designed to lengthen the "shelf life" by affording protection against oxidation, rancidity and contamination from dust and foreign bodies, but the most important advantage of wrapping is the protection against bacterial contamination which often occurs after the food leaves the manufacturers.

Despite the improvements in general in food hygiene this does not mean that the battle against poor hygiene is over. Many of the risks from food poisoning are still due to technical ignorance, a lack of knowledge concerning the correct design of equipment and food premises, or the refusal to accept the importance of good hygiene practices. Legislation is only able to go so far in requiring hygienic practices amongst food handlers. Further progress depends on educational measures to enlighten management, the food handler and the public.

The shopping housewife is an important influence on food hygiene standards. The shopkeeper goes to great pains to attract and retain her custom and his counter and window displays are designed to appeal to her tastes. The more discerning and selective she becomes, the more efficient and hygienic his methods must be.

The great majority of traders, being fully aware of this fact, go to much expense in modernising and equipping their premises with such refinements as refrigerated counters and window displays, glass storage cabinets, insecticide vaporisers and stainless steel fittings. They demand a high standard of personal cleanliness and wearing apparel from their staff, who are not permitted to smoke on the premises. Such traders deserve the custom and approbation of the housewife. There are on the other hand, a minority of traders whose standards do not measure up to those which could be regarded as acceptable. They survive only because of the patronage of shoppers who are prepared to accept sub-standard service.

The hygiene conscious housewife is in a position to use her discretion and support deserving traders. In this way she could penalise, very convincingly those shopkeepers who are not strictly observing hygienic practices. Most housewives are quick to protest if a trader overcharges, but seem strangely reluctant to express their concern at any lack of care in food hygiene matters. If they were to do so, there is no doubt that general standards would improve.

Food Storage.

Preventing the occurrence of contamination is not always possible and some foods may already contain germs. Food must therefore be stored under conditions which will not allow those germs to multiply. Germs which cause food poisoning grow and multiply at varying rates at any point within the temperature range 50° F to 145° F. None of the foods which are likely to cause food poisoning should be allowed to remain within this temperature range. Most refrigerators and display cabinets, other than those for frozen foods, maintain a temperature of about 40° F.

Strict attention to the temperature at which food is stored is particularly important in kitchens. Ideally food should be cooked and eaten straight away, but in a large hotel or restaurant kitchen this is not always possible. Joints of meat and poultry are often cooked some time before they are due to be served, even the day before, to allow time for carving and preparation.

When food is cooked in this way it should be cooled to below 50° F as soon as possible and certainly within 1 to 1½ hours and kept in a refrigerator until it is ready to be served or heated up again. If food has to be re-heated, the heating should be thorough, to well above 140° F and the food should be kept above that temperature until it is served. Food should never be just warmed up, this is a most dangerous practice.

The importance of temperature control of foods, particularly the 'dangerous' ones such as meat and meat products, stews, gravies, custards and cream cakes and trifles cannot be stressed too strongly. Food should, at all times be kept cold or hot, never just warm. Many outbreaks of food poisoning would never have occurred if this simple rule had been observed.

Date-Stamping.

The number of complaints of unsound or stale food received in public health inspectors' offices shows no signs of decreasing. Most of the complaints refer to factory produced perishable goods such as sausages, meat or fruit pies or wrapped bread, sold in retail shops not controlled by the manufacturers.

Many of the manufacturers of wrapped perishable foods are national in size and all of them are jealous of their name and reputation, so that they go to extraordinary lengths to ensure that the products leave their factories in prime condition.

Retailers are so numerous and diverse in character that it is very difficult to speak generally about them. The larger shop is usually managed by a man who has had many years of experience in the trade so that he knows the importance of stock rotation, of not over-ordering, and of proper storage conditions and he should train his staff to appreciate these facts also. The small shop is often controlled by a person who knows his customers personally and the loss of one customer through the sale of stale food products can cause great concern.

How then can one account for the number of complaints which arise with monotonous regularity every summer?

Assuming food products leave the factories in prime condition and are despatched quickly and under hygienic conditions to the retailers, then in these circumstances it would appear that there is an unfortunate oversight in retail outlets whereby products are sold out of condition. It may be assumed that this is not a deliberate act, and can happen in shops where the standards of hygiene are of the highest order, but occurs simply because of a fault in stock rotation.

It has been claimed by some manufacturers that experiments have been carried out in open date-stamping of perishable goods in an attempt to assist stock rotation, and it has been reported that the very opposite has always transpired. Where shoppers have the choice of two dates they naturally select the later and with such a short rotation period as is advised, the retailer is left with outdated products on his hands which would have been sold in a fresh condition but for the printed expiry date.

The manufacturers also say that a date-stamp is no guarantee of the freshness or quality of the materials that went into the product; it tells us nothing about the conditions of storage, such as the temperature to which it was subjected after delivery to the vendor, and nothing about a retailer's system of stock rotation.

It is usual for manufacturers to put a coding on the products. These codes are kept secret by almost all manufacturers. They will co-operate by interpreting the coding on any article which is the subject of a complaint, but generally the manufacturer does not divulge his code to the retailers he supplies. The manufacturers recommend the retailers to use their own code when the products are delivered to them.

The retailers however are not satisfied with present practices, and they advocate the manufacturers to institute a system of coding to enable the shopkeeper to determine the freshness of the products when they are delivered to his store.

It has been suggested that the practice based on "sale or return" is a weak link in the chain to prevent food being sold in a mouldy condition. Manufacturers say that they do not wish to supply goods, if possible, on a sale or return basis since the cost of unsold goods is an added overhead to the already narrow trading margins in the industry, and also because retailers tend to order with much less care knowing that they do not have to bear this burden, so that a greater wastage of products results.

But in certain circumstances this form of trading is resorted to. For example when a new shop opens, the retailer has only a vague idea what his future sales are likely to be, and is naturally wary at stocking initially what may prove to be the normal sales level. On the other hand the supplier wishes to obtain his share of selling space, and a limited period of "sale or return" is often undertaken. Apart from this concession, manufacturers claim that their salesmen are forbidden to give sale-or-return facilities, but it would appear that often this requirement is not enforced.

Delivery men usually work on a commission basis so they have a direct interest in selling as much as possible. The question arises - can foods so returned be re-served in a stale condition to customers? The manufacturers say that proper safeguards must be instituted and that the articles should be returned mutilated, defaced or in some way made unacceptable for resale.

Undoubtedly a case can be made out for a national system of date coding of processed and perishable foods which should be known to retailers and to enforcement authorities.

Automatic Vending.

It would perhaps be a little premature to say that automatic vending has been wholly accepted by the British public in the field of food and drink distribution; there can be little doubt, however, that it is increasing fairly rapidly. It has been accepted for many years in such places as railway stations, airports and sites where large numbers of people assemble, but latterly, automatic machines for the supply of meals and beverages in factories, hospitals, offices etc., have been installed in increasing numbers. Certainly, we are far behind installations in the U.S.A., where it is estimated that the number of vending machines for all purposes is one for every 20 workers; in Britain, it is estimated at not more than one for every 600.

At first sight, there would appear to be no extra or peculiar risks in the automatic vending of food and drink than in other forms of catering and food sales, but experience is building up to show that automatic vending does have problems of its own. This appears to be particularly the case with milk dispensing machines; owing to the difficulty of delivering milk hygienically, numbers have been withdrawn.

This opens a new field of work for the public health inspector. There are problems of construction, of types of foods, of siting, of siting hot machines near cold machines, of temperature controls, of humidity controls for some foods, of refrigeration, of servicing routines and the manner in which servicing personnel can and do work.

Obviously all food and drinks supplied to machines must be initially pure and fresh, prepared in premises with the necessary high standards of hygiene, and, until the time for feeding to the machines, properly stored.

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Already there are 400,000 of these machines and it has been stated that to date only 10% of the potential has been tapped. The control of the hygiene of these machines is therefore a vital and modern necessity.

Contaminants of Food.

In the past, our food industry, and the regulations governing the quality of foods, have been much concerned with the addition of chemicals, such as preservatives, colouring matters, stabilising and emulsifying agents. Undoubtedly there has been some uneasiness in the minds of the public over the number of chemicals used in foods. To-day we are becoming more concerned with a different group of chemicals which may contaminate food; these are the chemicals used in agriculture for crop protection, by those concerned with warehousing against insect pests of stored commodities, by the food manufacturer in combating infestation in processing plant and by the public at large who are being offered an ever-increasing range of insecticidal products for use in the home.

The widespread use of pesticides is a new problem. From 1911 to 1945 fewer than 100,000 acres of crops were sprayed each year with herbicides. By 1950 nearly one million acres were sprayed. In 1965, $6\frac{1}{2}$ million of a total of 8 million were sprayed with herbicides.

The increase in use of insecticides and fungicides has been on a comparable scale. The chemical revolution of agriculture is a major event in human history and its significance and its repercussions are only beginning to be assessed.

The need to use pesticides on a large scale is likely to remain indefinitely - at least until the world's population is brought into balance with its food resources. As long as they are used some harmful side-effects may occur.

The need to satisfy public uneasiness on the possible hazard of chemicals in food and agriculture has been recognised by the various Government Ministries. This has resulted in the formation of a number of Committees to survey evidence of pesticide residues in food and to recommend appropriate legislation.

Poultry Hygiene and Inspection.

The public health inspector who is comprehensively engaged in food inspection is working in an ever changing world and one of the greatest changes in recent years has been in the production and sale of poultry meat. The slaughtering and processing of table poultry in this country has become one of the principal food producing industries. It is estimated that the number of broiler chickens dealt with alone during the year under review is over 200 millions which is eight times the number processed ten years ago.

These figures indicate that poultry, which used to be regarded by the average housewife as a luxury item to be reserved for special occasions, has now become an important article of diet in the Nation's food supply because of its comparative cheapness and time-saving convenience to the housewife. The industry, therefore, merits far greater attention by the public health inspector than formerly, both with regard to the supervision of standards of hygiene during processing and the inspection of the final product as to its fitness for human consumption.

During the year under review the Ministry of Health reminded local authorities of the need for frequent and regular visits to poultry processing establishments to ensure that the requirements of the Food & Drugs Act 1955, the Food Hygiene (General) Regulations, 1960 and the recommendations on poultry dressing and packing are being observed, and that all carcasses and viscera for human consumption are in a fit condition.

There are two poultry processing premises within the district and a system of inspection of the poultry slaughtered in these premises was initiated in accordance with the Ministry's recommendation. The number of birds killed and the number condemned as unfit for human consumption are as follows:-

Broilers:-	Number killed.....	2,618,000
	Number condemned.....	17,800
	Weight of broilers condemned..	55,700 lbs.
Turkeys:-	Number killed.....	93,100
	Number condemned.....	308
	Weight of turkeys condemned...	4,620 lbs.

Foreign Bodies.

There have been marked changes in both production and merchandising. The gap between producer and consumer has widened and the number of intermediaries increased. Local food straight from the farm is the exception, factory-processed food the rule. Sales techniques have changed, with increased packaging and self service.

These methods have led customers to expect uniformly high quality. In the United States where automation is more advanced, the principle that goods alleged to be faulty are at once replaced is said to be more firmly established, which may result in fewer official complaints, though traders may sometimes prefer impartial official investigation to a flood of unsubstantiated consumer complaints and the risk of being sued.

The problem of the finding of "foreign bodies" in food still continues. It has been suggested that with the intervention of the machine, the human factor has become more casual. Cases which occur throughout the country show the extraordinary variety of objects which can find their way into food. Often the defence in food and drugs cases allege sabotage by operatives in deliberately introducing foreign bodies. This does not relieve the manufacturers of responsibility under food and drugs law. The problem may necessitate a period of pre-employment, training and observation and much closer supervision of personnel engaged in food handling tasks.

Cases of food complaints concerning the finding of foreign bodies are detailed in the table on Page 38.

Foreign Bodies In Food.

Commodity	Home Produced	Imported	Foreign Body or complaint.
Cheese	-	1	Brush bristle
Bread	5	-	Currant; - mould; - cake crumb; - wasp; - paper.
Canned Meat	3	.	Solder; - metal bearing; - decomposition.
Canned Meat		2	Lacquer stain from tin. Damaged tin.
Meat Pies	8	-	Mould (5); - Match; - Sweet wrapper.
Vegetables	3	-	Fibrous tissue (2); Mould.
Confectionery	2	-	Grit and mud; - cotton fibre.
Meat	2	-	Bacon containing maggots (2)
Other Foods	4	-	Limeade; Lager; Yogurt; - mould. Egg - developed embryo
Total	27	3	

Number of prosecutions under Section 2 - 7

Total amount of Fines and Costs imposed - £130.0.0

Milk & Dairies.

Administration of the law relating generally to the nation's milk supply has always been a large and important part of the duties of local authorities, and although by the coming into operation, on the 1st October, 1949, legislation whereby the responsibility for the process and practice of the production of milk, i.e. by the dairy farmer at the dairy farm, was transferred from local authorities to the Minister of Agriculture & Fisheries, the vast business of the distribution of milk, i.e. from the producer to the consumer, remains the responsibility of local authorities.

A major step towards ensuring the safety of the nation's milk supply was in 1962 when a programme was completed and the whole of England and Wales became a "specified area". This means that all milk sold by retail for human consumption must be sold as specially designated milk, viz. Pasteurised, Sterilised or Untreated. Another heat treatment process was given recognition in 1965, when it became legal to sell ultra-high temperature treated milk.

Despite these safety measures there are still some diseases which can be transmitted to man from milk which has not been heat-treated. Brucella organisms are widespread throughout the dairy herds of the country and these organisms can infect man and cause undulant fever. The incidence of brucella infection in man is not precisely known. One of the main reasons for this is that neither the disease in man nor contagious abortion in cattle is made notifiable.

The most effective way to prevent human infection is to eradicate the reservoir of infection in cattle. Whilst awaiting for the cattle disease to be eradicated two measures which commend themselves are the extension of pasteurization to all milk and secondly the compulsory notification of the human disease.

Registration of Food Premises. Section 16, Food & Drugs Act, 1955.

Prepared Foods.

25 premises are registered for the preparation or manufacture of sausages, potted, pressed, pickled or preserved food intended for sale.

Ice-cream.

137 premises are registered under the above Act, one for the manufacture and sale of ice-cream, and 136 premises for the storage and sale of ice-cream.

The manufacturer sells ice-cream on a large scale using from 15 to 18 vehicles. Sterilised canned ice-cream mix is used in special "soft serve" machines in the vans.

These vans operate from new premises which are registered under the Act. We were advised by the Ministry that as soon as a vehicle is on a premises for the purpose of the manufacture and storage for sale of ice-cream, those premises are registerable, if the not the vehicle, and control can be established.

In practice, regular visits are made and samples taken by the Public Health Inspectors from the vehicles during the morning just before the vans are ready to start their round for the day.

The samples were generally placed in Grade 1 or 2, and the results indicate that samples were satisfactory.

Bacteriological Examination of
Ice-cream by Methylene Blue
Reduction Test.

	No. of samples	Grade 1	Grade II	Grade III	Grade IV
Soft ice-cream manufacture	39	23	9	3	4
Pre-packed ice-cream	5	4	1	Nil	Nil

Where samples were placed in Grade 3 and 4, immediate checks were made on the "method", machines or plant concerned and then further samples taken which resulted in a satisfactory improvement to Grade 1.

Food Hygiene (General) Regulations, 1960.

Details relating to food premises subject to the Food Hygiene (General) Regulations are as follows:-

Premises	No. of pre-mises fitted to comply with Reg. 16.	No. of pre-mises to which Reg. 19 applies	No. of pre-mises fitted to comply with Reg. 19.
Bakehouses	8	8	8
Butchers	18	18	18
Cafes & Canteens	32	32	32
Dairies & Milk Distributors	7	7	7
Fish fryers & Fishmongers	5	5	5
General food shops	116	116	116
Greengrocers	14	14	14
Public House / Hotels	121	121	121
Totals	321	321	321

During the year 150 visits were made to the two poultry packing stations, one of which is in full time production, averaging 50,000 birds per week; 126 visits were made to bakehouses and baker and confectioner's shops, 117 to butcher's shops, 57 to fried fish shops and fishmongers, 55 to greengrocers, 98 to cafe, hotel, factory canteen and transport cafe kitchens, 268 to general grocers, 77 to licensed premises and clubs, and 81 to other food preparing premises, 101 visits were made to ice-cream premises and vehicles, 20 to food hawkers, 41 to market stalls, 159 to food shops in connection with the inspection of other foods, 30 to dairies and milk distributors, 1,159 visits re inspections of meat and slaughterhouses making a total of 2,539 visits to food premises during the year.

66 samples of cooked meats and other foods were taken from retail shops for bacteriological examination, and included samples of:-

Pork Luncheon Meat
Corned Beef
Cooked Chicken
Minced Horse Meat
Cooked Ham
Brawn
Horse Meat
Pork Loin
Jellied Veal
Frozen Chickens
Frozen Chicken Legs
Cooked Shoulder of Ham
Luncheon Meat
Luncheon Sausage
Fish Fingers
Steak & Kidney Pie

48 swabs were taken for bacteriological examination from all types of food surfaces and equipment in retail food shops and from food handlers hands, noses and throats where food poisoning organisms had been detected.

After advising the shop managers concerned re the necessity for proper detergent/sterilant routines for slicing machines, knives and surfaces, and a clean hands routine after blowing the nose or visiting the W.C., the resultant check swabs proved to be negative.

Clean Catering



List of Improvement and/or
Unsatisfactory conditions
remedied in food premises
during 1966.

Food premises cleansed and/or redecorated.....	10
Food premises repaired (floors, walls, ceilings, W.C's and windows).....	5
Wash-basins provided.....	6
Nail brushes provided.....	2
Sinks provided.....	2
Provision of constant hot and cold water supply	5
Provision of intervening ventilated space between W.C. and foodroom.....	4
Sanitary accommodation otherwise improved or repaired..	6
Refuse receptacles provided.....	2
Rodent infestation treated.....	3
Food exposed to contamination removed.....	1
"Wash-hands" notices displayed on request.....	7
"No Smoking" notices displayed on request.....	1
Proper facilities for hanging outdoor clothing provided	1
Food Hawkers vans brought up to standard.....	1
Impervious surfaces provided to worktops and counters..	4
First aid kit provided.....	3
Unwrapped foods placed behind glass and not exposed to contamination from customers.....	2
Artificial lighting provided.....	1
Food equipment cleansed.....	2
Open food raised not less than 18" above ground.....	1

Slaughter of Animals Act, 1958.
The Slaughterhouses (Hygiene) Regulations, 1958.

The three private slaughterhouses in the Council's district were made to comply with the new construction regulations by the prescribed date and slaughtering of animals is not regularly carried out at these premises. Regular inspections were made at each of the slaughterhouses regarding the cleanliness and repair of the premises and equipment, and hygienic practices, personal hygiene and conduct in the slaughtering processes.

Particular attention was paid to the need for daily cleansing of lairages as well as slaughterhalls, hanging rooms and offal rooms, and a regular system of sewer swab sampling recently implemented has shown that the time spent was well worth while.

No pathogenic organisms have been isolated during 1966 from regular sewer swabs taken from the slaughterhall and lairage drains of the slaughterhouses, or from a series of swabs taken from knives, saw blades, chopper blades, inspection tables and gut room tables.

The occupiers of the slaughterhouses have been encouraged to provide water pressure spray guns which greatly assist in daily cleansing of walls and floor etc., and after some advice was given against the use of wiping cloths, they have been using the spray guns for washing down beast carcasses now, for some 4 years without any adverse comments forthcoming from the trade.

Wiping cloths were still used for sheep carcasses however, and buckets of hot water containing D.Q. 1, quaternary ammonium non-tasting compound, are used in conjunction with them in an effort to prevent cross infection.

When the traditional wiping cloth is legally banished in November 1968 it would appear that individual paper "Wiping Cloths" may be the answer to the problem of producing a clean and dry sheep carcass in small slaughterhouses not equipped with "Coldair blast" cooling rooms.

Slaughter of Animals (Prevention of Cruelty)
Regulations, 1958.

These Acts and Regulations are for the purpose of preventing cruelty and ensuring that no animals shall be slaughtered in a slaughterhouse except by a person licensed by the local authority.

Meat Inspection



Ante-mortem inspection and control of lairage conditions

The licences of 5 slaughtermen were renewed during the year.

Inspections were made daily at each of the two larger slaughterhouses, and as required at the small slaughterhouse, under the above Acts and Regulation. Particular attention was paid to the provision of adequate water supplies and bedding etc., in the lairages. Animals were generally not kept long enough in the lairages to require feeding as required by the Prevention of Cruelty Regulations.

Meat Hygiene and Inspection Services.

The following table indicates the number and different classes of animals slaughtered and inspected and the number of animals affected with:-

- (a) tuberculosis
- (b) cysticercosis bovis
- (c) diseases other than tuberculosis and
cysticercosis bovis.

The technique of meat inspection used is in accordance with the Meat Inspection Regulations, 1963, and 100 per cent meat inspection was maintained.

Tuberculosis was all but absent in cattle, but 1.7% of the total number of pigs inspected were found to have either Bovine or Avian Tuberculosis lesions, or lesions of a bacillary necrotic nature or the corynebacterium equi type, in the submaxillary nodes of the head.

Unfortunately, the time necessary to establish the true nature of the lesions, microscopically and bacteriologically at the Laboratory is too long to be of other than professional interest and it is the practice to condemn the pig's head, and examine the rest of the carcass and organs in detail before passing them as fit for food.

The incidence of diseases other than tuberculosis and cysticercosis in cattle excluding cows, and sheep and lambs has fallen to 28.4% and 4.8% respectively from 28.6% and 5.8% and the figure for pigs has dropped to 5.2% affected. The latter representing mainly livers affected with *Ascaris Lumbricoides* and to a lesser extent lungs affected with congestion, pleurisy and/or pneumonia.

The records show that out of the total of 1,340 beasts, sheep and lambs and pigs affected by diseases other than tuberculosis and cysticercosis, the major proportion of those animals were affected in the liver by either Fasciola hepatica in the case of the beasts, sheep and lambs or the round worm Ascaris Lumbricoides in the case of pigs.

Cysticercosis bovis was found in 66 cattle excluding cows and in 5 cows. The technique of inspection used for cysticercus bovis is as recommended in the Practice Notes on the subject, by the Association of Public Health Inspectors.

Causes of condemnation other than Tuberculosis and cysticercosis bovis included:-

Abscesses; actinomycosis; actinobacillosis; general parasitical condition of livers and lungs, (e.g. fascioliasis, T.echinococcus, T. marginata, muellerius capillaris, ascaris lumbricoides), cirrhosis, telangiectasis; pericarditis; peritonitis; pneumonia; pleurisy; bruising; pathological emaciation; septicaemia; pyaemia; jaundice; metritis; b.necrosis; septic omphalophlebitis; nephritis; melanosis, oedema and carcinoma.

Unsound Food Surrendered or Condemned.

	Tons.	Cwts.	lbs.
1. Meat at Slaughterhouses.....	7	6	10
2. Meat at Retail Shops.....		3	82
3. Cooked Meat and meat products		2	74
4. Fish.....		3	53½
5. Canned Meats.....		1	53½
6. Fruit and vegetables.....		4	9
7. Other Foods.....		11	47
Total.....	8	15	105

Meat Inspection



Post Mortem Inspection and Control of Slaughterhouse hygiene

MEAT INSPECTION.

Carcases and Offal inspected and condemned in whole or in part.					
	Cattle Excluding Cows	Cows	Calves	Sheep and Lambs	Pigs
Number killed	2,398	286	149	8,425	4,051
Number not inspected	Nil	Nil	Nil	Nil	Nil
<u>All diseases except Tuberculosis and Cysticercosis.</u>					
Whole carcasses condemned.....	Nil	8	3	4	12
Part carcasses or organ condemned....	671	58	4	406	201
Percentage of the number inspected affected with disease other than tuberculosis and cysticerci.....	28.4%	23.0%	4.6%	4.8%	5.2%
<u>Tuberculosis only.</u>					
Whole carcasses condemned.....	Nil	Nil	Nil	Nil	Nil
Part carcasses or organ condemned....	1	Nil	Nil	Nil	70
Percentage of the number inspected affected with tuberculosis.....	0.04%	Nil	Nil	Nil	1.7%
<u>Cysticercosis.</u>					
Part carcass or organ condemned....	66	5	Nil		
Carcasses refrigera- ted.....	9	Nil	Nil		
Generalised and totally condemned..	Nil	Nil	Nil		
Percentage of the number inspected affected with cysticerci.....	2.8%	1.7%	Nil		

SECTION 'D'

CLEAN AIR

The Wycombe Rural District Council is a member of the National Society for Clean Air.

The Society was founded in 1899. It did valuable work during the early years and made it understood that "Clean Air" was not the impractical fad of a few cranks. In 1959 the Society celebrated its Diamond Jubilee.

The International Congress.

A major event during the year was the International Clean Air Congress held in London from 4th to 7th October, 1966. It was the first congress of the New International Union of Air Pollution Prevention Associations, for whom it was organised by the National Society as one of the founder-members. 1,264 delegates, including 340 from overseas countries, attended and 91 papers were presented.

Britain's Shroud.

Britain has done most of the pioneering work in Smoke Abatement, and the Clean Air Act 1956 is one of the great social milestones. Yet the National Society for Clean Air which has been clamouring for Clean Air since 1899, says that while the Act has been a success, progress towards clean air has been slower than expected.

Domestic Pollution.

The most serious source of air pollution, now is the domestic fire burning raw coal and emitting smoke at low level. Nationally, we are reluctant to give up the open coal fire in favour of cleaner smokeless fuels, piped or wired fuels. We are also reluctant to meet the cost of cleaning-up the air. The total cost, however, is only a fraction of the waste involved in allowing pollution to continue, and a nation that moves from one economic crisis to the next ought to be hesitant about wasting at least £250 millions a year.

Ten years after the passing of the Clean Air Act, 1956 on 30th June, 1966, only 22 per cent of the acreage and 33 per cent of the premises in the "black areas" were covered by smoke-control orders either confirmed or awaiting decisions. Although considerable progress had been made in domestic smoke-control, the progress was clearly uneven and far too slow.

Six months earlier, in January 1966, the then Minister of Housing and Local Government, Mr Richard Crossman, issued a stern warning to the laggard authorities in the "black areas" that, if they did not participate in the clean-air programme on a voluntary basis, he would consider asking Parliament to make smoke-control a statutory duty.

Subsequently, the quarterly statistics on smoke-control areas were revealing a marked increase in the rate of progress in controlling domestic air-pollution.

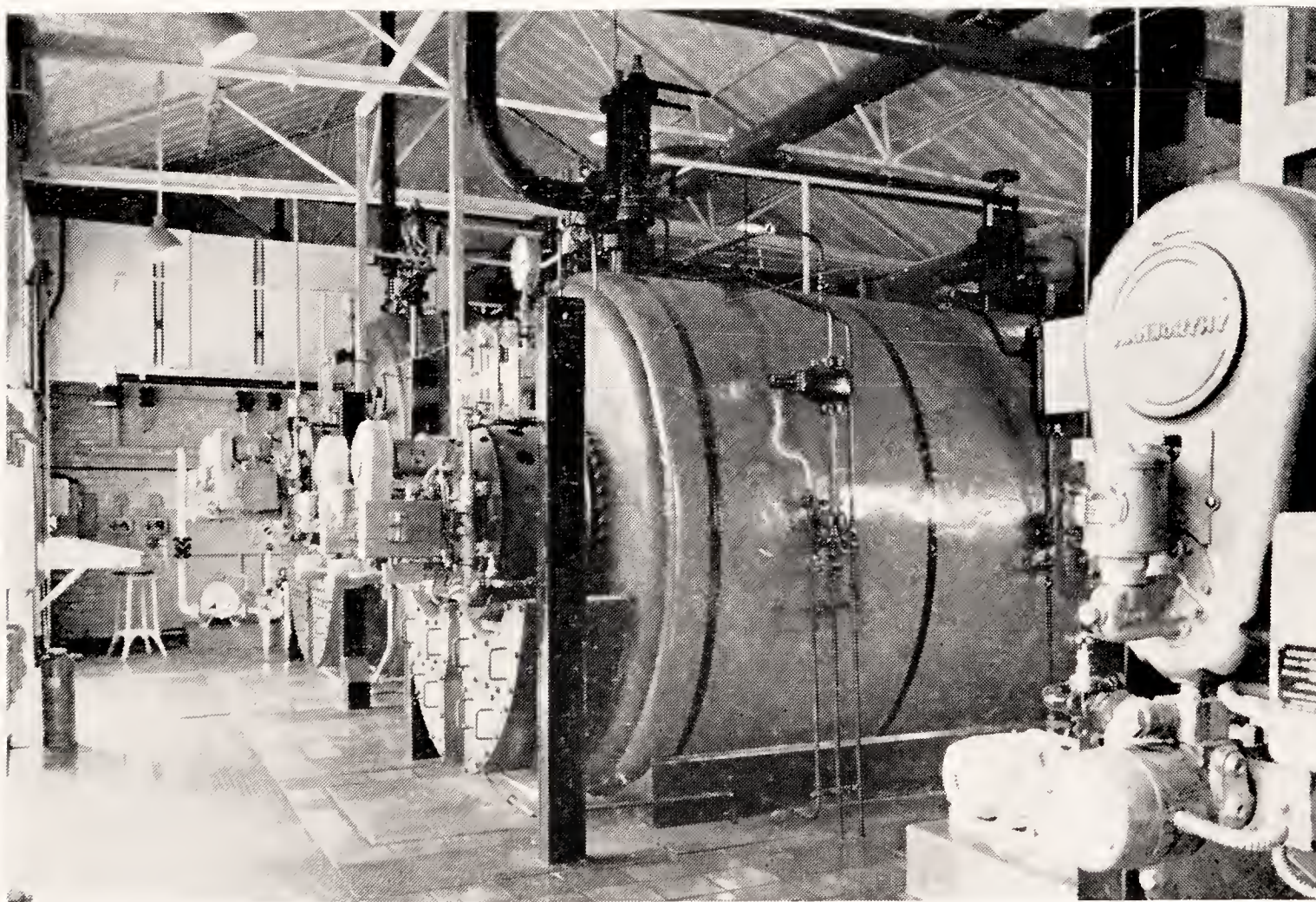
This improved progress, though it is still slower than it should be, has been helped by the Ministry of Housing and Local Government in pressing the laggard authorities to take action and by the issue of Circular No. 25/66 on new conversion-grant arrangements.

The redrawing of the boundaries of the so-called black areas is a matter of great importance to long-term achievement of air-pollution control, of course. It could be used as an easier means of achieving targets which have shown themselves well-nigh impossible to reach. The question must have been asked at the Ministry, as well as in many other quarters, how long it will take to achieve 100 per cent control of the "black areas," when it has taken a decade to deal with only 40 per cent (in terms of premises).

On the other hand, the statistics show that local authorities outside the "black areas" have smoke-control areas in operation, covering nearly 100,000 acres and 335,000 premises. Some of these are new towns, (Basildon, Crawley and Harlow are outstanding examples), but others are on the fringe of the "black areas" and owe their smoke-control initiative to the efforts and interests of local authority officers and members.

But whatever the effect of redrawing the boundaries, the air-pollution control programme depends ultimately on the willingness of local authorities to act. For many years while the voluntary control programme has brought some not insignificant improvement, there has been no shortage of advocates of compulsion to push the work through at greater speed.

Clean Air



Modernisation of Boiler Plant

Industry.

Considerable sums have been, and are being spent on plant improvement and industry is generally recognising its obligations to reduce air pollution. Prevention of offences under the Clean Air Act, 1956, calls for correct equipment, maintenance and operation of plant, the use of mechanical stoking wherever possible, and the training and certification of boiler stokers, together with proper instrumentation, smoke alarms and a drive for all round fuel efficiency, throughout the whole of the plant and processing machinery.

Vehicle Exhausts.

In 1965 petrol driven vehicles in Britain discharged five million tons of carbon monoxide and diesel vehicles emitted 80,000 tons, compared with a total for other industrial and domestic users of all fuels of 12 million tons, of which nearly one-half was from domestic heating appliances. The discharge of pollutants from road vehicles is at a low level, at pedestrian level, and the National Society for Clean Air is now urging that greater attention be given to this aspect of air pollution.

In spite of the long delay, the Society anticipates that action will soon be taken in this country to reduce pollution from petrol motor vehicles. So far we have no legislation to control carbon monoxide fumes, of which cars are in any case the most important source at breathing level in our streets. Health effects of carbon monoxide emissions is the main problem in Great Britain.

For petrol engines, the Report regards modified carburettors and fuel injection systems as offering the most hope for reductions in carbon monoxide and hydrocarbons. Exhaust after-burners and catalysts are unlikely to provide the best solution. The way is now open for a standard European method of testing carbon monoxide emission and it is urged that the Ministry of Transport should fix limits for its content in exhausts. It is also suggested that exhaust gas analysis and carburettor adjustments should be included in annual car tests.

Control Measures in the Wycombe Rural District.

The "man in the street" may wonder what the Clean Air Act has to do with a Rural District in the Chilterns, but the fact remains that the district has a population of approximately 62,000, and has several densely populated urban areas, which are growing rapidly more urban in character as the housing estates go up in ever increasing numbers.

The district has 194 registered factories including a considerable number of boiler plants, furnaces, furniture factory wood waste incinerators, saw mills, five large paper and board mills and two poultry packing plants.

Control measures which the Council are at present operating in order to prevent or alleviate atmospheric pollution include:-

- (1) Action where necessary under the Dark Smoke "Permitted Periods" Regulations, against emissions of dark smoke, and securing the minimum emissions of grit and dust, with special reference to industrial boiler plants, furnaces and incinerators.
- (2) Action to abate smoke nuisances, (e.g. burning or industrial of garden refuse, use of incinerators and wood refuse burning plant at furniture factories etc.)
- (3) Ensuring that new industrial furnaces are not installed unless they are capable so far as is practicable of being operated without emitting smoke.
- (4) Regulating the height of chimneys in connection with the erection or extension of industrial buildings, or new boiler plants in existing buildings.
- (5) Implementing byelaws which require all new buildings to be equipped with smokeless fuel appliances.
- (6) One smoke control order made jointly by the Council and a neighbouring local authority is now operative in connection with a new housing estate, part of which is in the Council's district, and part in the area of the neighbouring authority.

236 inspections with regard to smoke observations, grit observations, boiler plant inspections, smoke nuisances, complaints and interviews were made under the provisions of the Clean Air Act, 1956. During these observations and inspections, 1 contravention of the Dark Smoke (Permitted Periods) Regulations, 1958 was recorded. Modernisation of the offending boiler plant has now been decided upon by the Management of the company concerned.

SECTION 'E'

SANITATION.

When the first Rural Water Supplies & Sewerage Bill was being discussed in the House of Commons it was said that the object of the Bill was to foster and stimulate the making of plans so that a sustained attack could be made on the problem of the 30 per cent of the inhabitants of rural England and Wales who were still beyond the reach of adequate wholesome water in pipes. It is now estimated that in the period since 1944 the figure of 30 per cent has dropped to 1 per cent. Although there are still areas which have to receive piped water supplies these are generally the more sparsely populated parts and the water programme can be said to have been developed and implemented satisfactorily.

The same cannot be said about the provision of sewerage facilities which are not likely to be completed in rural areas for at least another ten years. The 1944 Act authorised 15 million pounds to be made available for grants to local authorities for water and sewerage schemes in rural areas. In 1951 the amount was increased by 30 million pounds and this was repeated in 1955. A further 30 million pounds has been authorised by the Act of 1965 and it is expected that this additional amount, making a total authorisation since 1944 of 105 million pounds will be sufficient for the next period of five years.

It is interesting to note that at 30th September, 1965, 29 million pounds had been allocated for water supply and 42 million pounds for sewerage facilities. This indicates the changing emphasis in the work being carried out under these Acts.

In our own district cesspools and septic tanks have been eliminated on a large scale in recent years due to the implementation of main drainage schemes in the more populated parts of the district. Areas remaining to be sewered include Lacey Green, Loosley Row, parts of Kimble, Ellesborough and parts of Bledlow Parish, Bledlow Ridge and Medmenham.

Lack of main drainage facilities perpetuate the problems of unsatisfactory drainage and sanitary accommodation and retards the work of improving our older homes.

It is to be hoped therefore that main drainage schemes for the unsewered parts of the district will be carried out as quickly as possible.

In cases where owners have not connected their properties to the sewers the Public Health Inspectors have been engaged on checking the drainage systems, and where found to be defective or insufficient appropriate action has been taken to enforce the connection of the soil drains to the sewers. In many cases also action has been taken to secure the conversion of pail closets into water closets, and in total 130 visits have been made for this purpose.

Hygiene on Highways.

Publicity by press, radio and television has frequently been given on the inadequacy of sanitary facilities and the generally unsatisfactory state of lay-bys and highway verges along the main roads of Britain.

So far, however, little has been done to improve matters. Is there a serious health problem or it is an aesthetic problem? A potential public health risk certainly exists, particularly at peak holiday periods in many parts of the country.

The case for improved facilities on our highways is being increasingly advocated and it would appear that some overall plan of action is now required to ensure that facilities are provided in the right places and at regular intervals along our main roads. The demand is there and it is estimated that lay-by lavatories in Oxfordshire and Somerset, for example are coping with as many as 10,000 people a week.

SECTION 'F'

PEST INFESTATION CONTROL.

Pests in the form of insects, rats and mice have always been enemies of the human race and although a great deal has been done to bring them under control the war against them still continues. Science has placed in our hands chemical weapons of great power and efficiency but continual efforts are necessary to keep these pests at bay.

We in this country do not suffer so greatly from the depredations of insect and rodent pests as many people in other parts of the world. In large areas of the world insects take a fearful toll in terms of ill health and death, misery and economic loss.

We are fortunate in not being exposed to the worst ravages of these pests but we still have our problems. The danger of the spread of disease cannot be discounted completely - we must always be on the alert. Apart from the ill health hazard, insect pests, rats and mice do considerable damage to property and destroy and contaminate large quantities of food.

Pest control is a serious and important subject and requires a good deal of technical knowledge and skill to be performed efficiently. Its importance is reflected in the Prevention of Damage by Pests Act, 1949, which clearly defines the duties of owners and occupiers of premises and local authorities in the work of pest extermination. Rodent control is a community responsibility and in this connection occupiers of premises can play an important part by reporting immediately any infestation which occurs in order that action may be promptly taken.

Workable Area Committee.

The Council is a constituent member of the South Bucks & East Berks Workable Area Committee and meetings of the Committee have been held at regular intervals.

The Committee, comprised of representatives from Local authorities, Ministry of Agriculture, Fisheries & Food and other interested organisations, is a most useful medium for exchange of views of pest destruction work.

Research work is continuously carried out by personnel of the Ministry in order to discover more effective material and methods for pest destruction and members of the Committee are kept informed of these developments.

Rodent Control Services.

The Council's rodent control service is provided free to domestic premises but a charge is made for work done on all business premises and farms. The total income from this Rodent Control Service amounted to £1,417 for the financial year, most of which is obtained through the operation of the Department's annual contract scheme.

Work Carried out.

As a result of survey and notification by occupiers of infested premises, extermination of rodents has been carried out at dwelling houses; factory premises, food premises, refuse tips etc. Details relating to the work are submitted in the table on Page 57.

Other Pests.

Complaints of pests other than rodents were received and treatments given resulted in the destruction of 53 wasps nests. Harassed residents were very appreciative of the service given.

PREVENTION OF DAMAGE BY PESTS ACT, 1949.

PROPERTIES OTHER THAN SEWERS	Type of Property	
	Non-Agricultural	Agricultural
1. Number of properties in district.....	19,349	570
2. (a) Total number of properties (including nearby premises) inspected following notification.	1,078	95
(b) Number infested by:-		
(i) Rats.....	479	79
(ii) Mice.....	140	67
3. (a) Total number of properties inspected for rats and/or mice for reasons other than notification.	7,596	396
(b) Number infested by:-		
(i) Rats.....	64	212
(ii) Mice.....	67	241
SEWERS		
4. No. of sewers infested by rats during the year....	NIL	

SECTION 'G'

FACTORIES, OFFICES AND SHOPS.

Factories Act, 1961.

The factory premises registered with the Council number 194.

The tables submitted herewith contain statistical information required by the Ministry of Labour and National Service, and include the work of the Public Health Inspector in relation to factory administration as it concerns the local authority.

Matters claiming attention include cleanliness ventilation, lighting and sanitary accommodation. A number of factories have canteens and are therefore subject to the provision of the Food & Drugs Act 1955 and the Food Hygiene Regulations, 1961, and inspections are carried out concurrently.

Homework.

A provision of the Factories Act 1961 requires firms employing outworkers to furnish to the local authority twice yearly lists giving the names and addresses of persons carrying out specified work connected with the business of the factory at premises outside the factory.

Homes of the outworkers should conform to a satisfactory standard of environmental hygiene.

The lists submitted to the Council showed that outworkers were principally employed on the making and altering of wearing apparel.

FACTORIES.

1. Inspections made for Provisions
at to Health.

Premises	No. on Regis- ter.	Inspec- tions.	Written Notices	Occu- piers prose- cuted.
(1) Factories in which Sections 1,2, 3; 4 & 6 are to be en- forced by Local Authority.....	3	14	Nil	Nil
(2) Factories not inclu- ded in (1) in which Section 7 is en- forced by Local Authorities.....	191	168	7	Nil
(3) Other Premises in which Section 7 is enforced by the Local Authority, (ex outworkers Premises).....	Nil	Nil	Nil	Nil
Totals	194	182	7	Nil

Factories



A Modern Machine Shop



Factory Layout in the Rural District

2. Cases in which Defects were found

	Number of cases in which defects were found.				Number of cases in which prose- cutions were instituted
	Found	Reme- died	Referred		
			To H.M. Insp.	By H.M. Insp.	
Want of Clean- liness.....	1	1	Nil	Nil	Nil
Overcrowding..	Nil	Nil	Nil	Nil	Nil
Unreasonable temperature..	Nil	Nil	Nil	Nil	Nil
Inadequate ventilation..	Nil	Nil	Nil	Nil	Nil
Ineffective drainage of floors.....	Nil	Nil	Nil	Nil	Nil
Sanitary Conveniences:					
(a) Insuffi- cient..	5	5	Nil	Nil	Nil
(b) Unsuitable or defec- tive.....	1	1	Nil	Nil	Nil
(c) Not sepa- rate for sexes....	Nil	Nil	Nil	Nil	Nil
Other offen- ces against the Act (not including offences re- lating to out- workers).....	Nil	Nil	Nil	Nil	Nil
Totals...	7	7	Nil	Nil	Nil

OUTWORKERS.

Sections 133 and 134, Factories Act, 1961

	Section 133			Section 134		
	No. of outworkers in August list required by Sec. 133 (1) (c)	No. of Cases of default in sending lists to the Council	No. of prosecutions for failure to supply lists.	No. of instances of work in unwholesome premises	Notices served	Prosecutions.
Wearing Apparel making etc.....	36	-	-	-	-	-
Household Linen.....	2	-	-	-	-	-
Artificial flowers...	1	-	-	-	-	-
Furniture & Upholstery.....	7	-	-	-	-	-
Totals.....	46	-	-	-	-	-

OFFICES, SHOPS AND RAILWAY PREMISES ACT, 1963

This Act enabled regulations to be made for securing the health, safety and welfare of people, estimated to number eight million, who are employed in one million shops, offices and railway premises.

Provision is made for the registration of premises and matters relating to cleanliness, overcrowding, temperature, lighting, sanitary conveniences, washing facilities, drinking water, accommodation for clothing, facilities for sitting and eating. Safety requirements in connection with floors, stairs, steps, passage and gangways; fencing of dangerous machinery, stringent fire precautions and notification of accidents.

Chief Public Health Inspector's Annual Report to the Ministry of Labour.

Registration and Inspection.

Of the 278 premises registered by the end of 1966, including 39 premises registered during the year, 174 premises received a general inspection during 1966, which together with the 185 general inspections made during 1964 - 5, bring the total to 359. This indicates that all registered premises have now received a "general inspection", and that 81 of those premises have received a second general inspection as a result of informal notices requiring works and/or remedial measures, which necessitated further visits and a new assessment of the premises.

The total number of visits of all kinds by Inspectors to Registered Premises since the commencement of the Act is 1,090, including 411 visits of all kinds during 1966.

There are only 15 "Licensed Premises" registered, throughout the Rural District, out of a total number of 101. The remainder of the "public houses" are usually managed by a "husband and wife partnership" using part-time labour at weekends only.

The same could be said of numerous small shops throughout the district.

In the case of "public houses" and other "food shops" however, the Public Health Inspectors inspect the premises under the provisions of the Food Hygiene (General) Regulations 1960 - 62, which amongst other food hygiene measures contain provisions for cleanliness, repair and re-decoration of walls, floors, ceilings, windows etc, provision of suitable sanitary accommodation; washing facilities and water supply, first-aid materials and accommodation for clothing, lighting and ventilation and accumulation of refuse,

- TABLE A -

	REGISTRATION AND GENERAL INSPECTIONS		
	Number of Premises registered during the year	Total number of registered premises at end of year.	Number of registered premises receiving inspection during the year.
Offices.....	15	68	44
Retail Shops..	20	179	107
Wholesale Shops and Warehouses....	1	4	4
Catering establishments open to the public and canteens.....	3	24	15
Fuel storage Depots.....	-	3	4
Totals.....	39	278	174

- TABLE B -

Total number of visits of all kinds by Inspectors to registered premises.....	411
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Offices and Shops



Modern Office Block in the Rural District



Machine Room segregated from other offices

- TABLE C -

Analysis of Persons employed in registered premises by workplace	
Class of Workplace	Number of Persons employed
Offices.....	732
Retail Shops.....	635
Wholesale Departments, Warehouses.....	46
Catering Establishments open to the Public.....	122
Canteens.....	71
Fuel Storage Depots.....	11
Total.....	1,620
Total Males...	661
Total Females.	959

- TABLE D -

Exemptions	
Exemption	Number
Part 1 Space (sec. 5 (2)).....	Nil
Part 2 Temperature (Sec. 6).....	Nil
Part 3 Sanitary Conveniences (Sec.9)	Nil
Part 4 Washing Facilities (Sec. 10).	Nil

- TABLE E -

Prosecutions	
No. of prosecutions.....	Nil

- TABLE F -

ANALYSIS OF CONTRAVENTIONS		
Section		
4	Cleanliness.....	-
5	Overcrowding.....	1
6	Temperature.....	-
7	Ventilation.....	1
8	Lighting.....	1
9	Sanitary Conveniences.....	4
10	Washing Facilities.....	8
11	Supply of Drinking Water.....	1
12	Clothing Accommodation.....	-
13	Sitting Facilities.....	-
14	Seats (Sedentary Workers).....	-
15	Eating Facilities.....	-
16	Floors, passages and stairs.....	4
17	Fencing exposed parts machinery.....	-
18	Protection of young persons working at dangerous machinery.....	-
19	Training of young persons working at dangerous machinery.....	-
23	Prohibition of heavy work.....	-
24	First Aid & General Provisions.....	46
Total.....		66

Offices and Shops



Examples of good office lighting



Computers in sound-proofed room

- TABLE G -

REPORTED ACCIDENTS					
Workplace	Number Reported	Total No. Investigated.	Action Recommended		
			Prosecution	Formal Warning	Informal Advice
Offices.....	1	1	-	-	1
Retail Shops...	3	3	-	-	3
Wholesale Shops Warehouses.....	-	-	-	-	-
Catering Establishments open to public and canteens.....	-	-	-	-	-
Fuel Storage Depots.....	-	-	-	-	-
Totals.....	4	4	-	-	4

- TABLE H -

ANALYSIS OF REPORTED ACCIDENTS		
	Offices	Retail Shops
Falls of persons.....	-	1
Use of hand tools.....	-	2
Not otherwise specified	1	-
Totals.....	1	3

The revised edition of Circular 7 (Supplement 4 has been very useful as none of the gravity feed slicing machines so far inspected have a suitable guard fitted. In all cases occupiers have been requested to approach the Service Department of the Machine Manufacturer concerned and advised as to the type of guard suggested by Circular 7 (Supplement 4).

RAG FLOCK AND OTHER FILLING MATERIALS ACT, 1951.

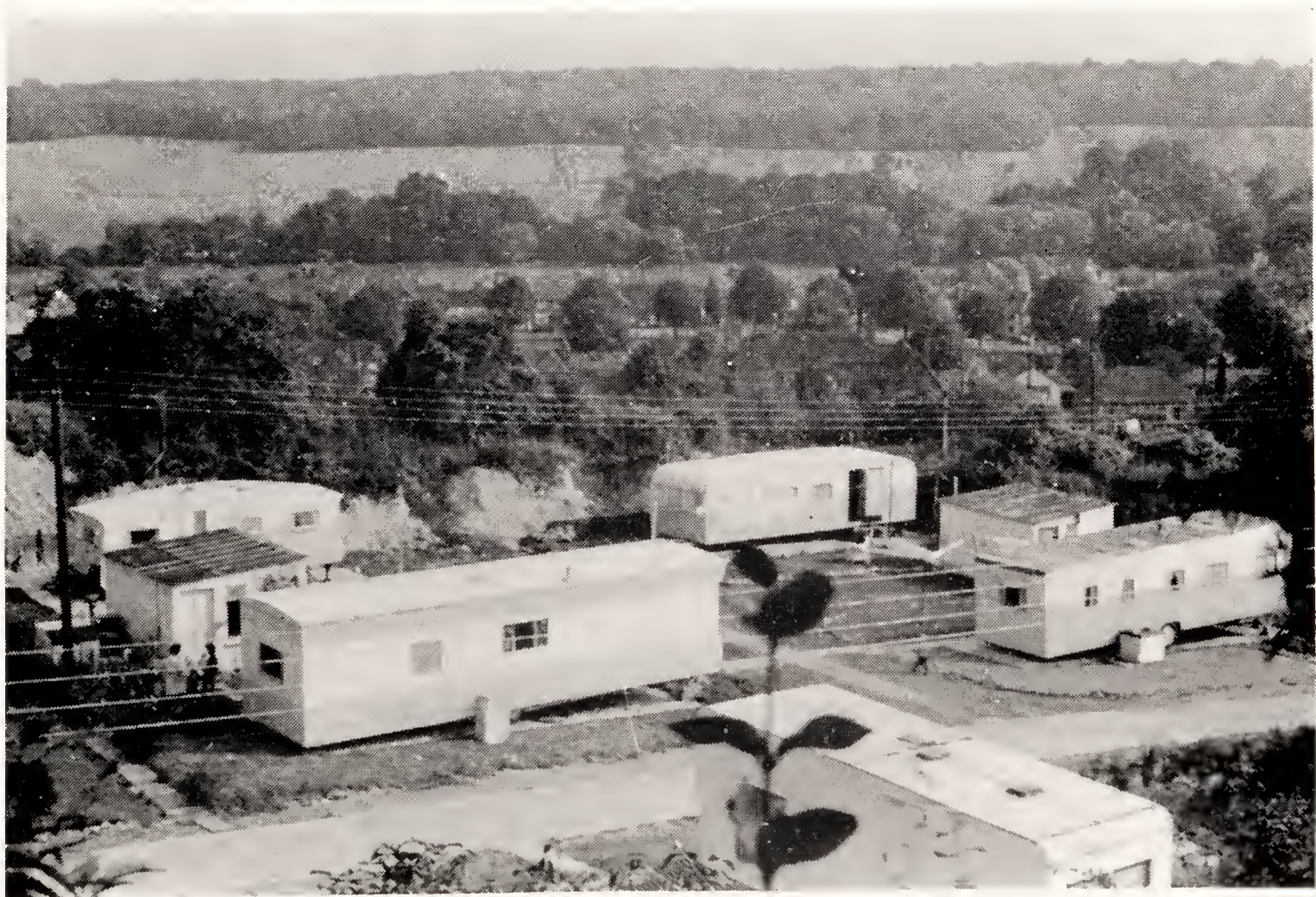
The Rag Flock and Other Filling Materials Act, 1951, forbids the use of filling materials to which the Act applies for such purposes as upholstery and the stuffing of bedding, toys and baby carriages except on premises registered by a local authority. There are 19 premises registered under the Act, in the Rural District.

Standards of cleanliness of filling materials are given by regulations and penalties are prescribed for using unclean materials.

During the year 25 samples of rag flock were collected and submitted to the prescribed analyst for examination. 23 samples were found to conform to the prescribed standard of cleanliness. 2 samples of unused cotton felt failed in respect of the Trash Content, being over the permitted maximum of 7.5%.

Inspections of registered premises totalled 44 during the year.

Private Caravan Parks



SECTION 'H'
MISCELLANEOUS.

Caravan Sites & Control of Development Act, 1960.

This Act, designed to strengthen the powers of local authorities and planning authorities to control the siting of caravans, and to ensure that caravan sites are properly equipped and run, necessitated an initial survey of all caravan sites in the district.

When planning permissions are given site licences have to be issued by the Public Health Department and conditions prescribed in order to regulate the sites and secure satisfactory conditions. My Inspectors have been extensively engaged in this work and during the year 1966, 690 inspections and re-inspections were made to caravan sites.

24 licences were issued during 1966 relating to the stationing of caravans.

Number of site licences operating as at
31st December, 1966:-

(a) Individual Sites	-	94 Residential
		1 Holiday Site
(b) Multiple Sites	-	13 Residential
(more than 3)		1 Holiday Site

Total number of caravans	
licensed:-	276 Residential Caravans
	301 Holiday Caravans

As stated in previous reports it is said that caravan sites are an admission of failure to build houses or make available houses at prices which the people can afford. Most of the people living in caravans would prefer to be in houses.

However it is estimated that there are over 320,000 caravans of all types now in use in Britain. Of these, 60,000 are tourers, 160,000 are "static" holiday caravans, and over 100,000 are used as permanent residential homes.

The modern residential caravan is from 30 feet to 50 feet long and 9ft.6 ins wide as a single unit or up to approximately 36 ft by 19 ft. in two units fastened side by side. Once on the caravan park they usually become properly sited fixtures, connected to drainage, water and electricity.

On the nine larger private caravan sites throughout the Wycombe Rural District each caravan park has individual connections readily available for the fitting of internal waterclosets, water supply and electricity.

Agriculture, (Safety, Health & Welfare Provisions)
Act, 1956.

Certain provisions of this Act require local authorities to determine the sufficiency of sanitary conveniences for the use of workers on agricultural units, and by notice secure additional sanitary accommodation where there is inadequate provision.

During the year 1966 re-inspections of agricultural units continued in order to ensure that the provisions of the Act were being complied with.

Hairdressers.

The Council have adopted Section 52 of the Buckinghamshire County Council which provides for the registration of hair-dressers and barbers. Section 77 of the Public Health Act, 1961, makes similar provision for registration.

The Council have made byelaws under the aforementioned Act for the purpose of securing cleanliness of the premises, instruments, towels, materials and equipment together with the cleanliness of persons employed on the premises in regard to both themselves and their clothing.

At the end of the year there were 38 premises registered for the carrying on of the business of hairdressing and 26 visits were paid to these premises with a view to securing compliance with your Council's Byelaws. Premises and methods were generally satisfactory.

Scrap Metal Dealers Act, 1964.

There are 19 premises within the rural district where the business of dealing in scrap metals is transacted and the premises are registered in accordance with Section 1 of the Scrap Metal Dealers Act, 1964. Dealers are required to keep records in relation to the articles they purchase.

Animal Boarding Establishments Act, 1963.

This Act came into operation on the 1st January, 1964, and prohibits the keeping of a boarding establishment for animals (dogs and cats), except under the authority of a licence granted by the local authority.

In determining whether to grant a licence for the keeping of a boarding establishment a local authority shall have regard to the need for securing satisfactory accommodation for the animals as respects construction, size of quarters, exercising facilities, temperature, lighting, ventilation and cleanliness; adequate provision for food, drink and bedding material; precautions to prevent spread of infectious diseases and the protection of animals in case of fire.

All animal boarding establishments in this district have again been inspected and the provisions of the Act made known to them.

There are 13 Animal Boarding Establishments registered and 35 inspections have been made during the year.

Pet Animals Act, 1951.

This Act regulates the sale of pet animals making provision for the licensing of pet animal shops and imposing conditions for the animals to be accommodated and cared for in a satisfactory manner.

One shop was licensed during the year under review, and 4 visits have been made during the year.

Heating Appliances (Fireguards) Regulations, 1953.

This Act makes it an offence to sell or expose for sale any heating appliance not fitted with a suitable guard.

No contraventions of the Act have been observed.

Licensing of Game Dealers.

The Council granted 5 licences authorising dealers to buy and sell game.

Infectious Diseases.

57 visits have been made in connection with cases of notifiable diseases. Relevant information with regard to the history of the cases was obtained and recorded and contacts checked. Similarly, 9 visits were made concerning food poisoning investigations.

Noise Abatement Act, 1960.

Nuisance from noise is an every day experience - aircraft, factory machines, electric fans, pneumatic drills, road traffic, over-loud radio sets are but a few of the causes. Noise invades one's privacy in the home, the street, at work and when travelling. It is understandable that with more knowledge of the availability of technical and administrative measures of control and measurement there is an increasing demand for its abatement.

Like most forms of nuisance, most of the noise suffered is either unnecessary or capable of prevention and, because it may curtail sleep or otherwise affect health, it is only right that the hand of the local authority should have been strengthened by the appearance on the Statute Book of the Noise Abatement Act, 1960.

The Wilson Committee on the Problem of Noise submitted a final report to the Minister of Science on the nature, sources and effects of the problem of noise.

Amongst other matters, they recommended in 1963 that 85-83 decibels should be the maximum allowed for new vehicles.

In a report to the Road Haulage Association of a test on traffic noise held in London recently it was found that only one vehicle out of 80 exceeded the latest noise level proposed by the Ministry of Transport. This might sound very reassuring, if it was not for the fact that the Ministry is now proposing a noise level of 92 decibels, which when the new legislation is introduced, will put the seal of official approval on some of our noisiest vehicles.

It is to be emphasized that the decibel scale is not an arithmetic scale, but a logarithmic scale, so that an increase of 10 decibels represents an approximate doubling of loudness in subjective terms.

It follows, then, that the Ministry is prepared to allow traffic noise to be doubled with reference to the Wilson Committee's Report. However, the addition of 10 decibels which appears to double the loudness, in fact when expressed in terms of sound power, represents an increase of ten times.

Other countries have statutory traffic noise limits well below 92 decibels, and what is more, enforce them.

In towns and cities and on urban roads, traffic noise is the main background noise against which all other noise nuisances are judged, and it must be reduced.

It is to be hoped that the Noise Abatement Act, 1960 will be given more decisive teeth, by regulations proposing maximum acceptable levels of external noise, and that the draft regulation to control traffic noise will be modified, and lowered to the level of 83 decibels, as recommended by the Wilson Committee.

Another major noise emitter is the pneumatic drill. The noise from these can be reduced by 30 to 40 per cent without any significant loss of efficiency. This is the main finding of an extensive test programme carried out at the Ministry of Technology, Building Research Station, and completely undermines the belief among contractors that silencers make pneumatic tools more cumbersome and less efficient. It has been shown that it is possible to design effective silencers for particular machines.

In the interim period local authorities and their officers have the difficult task of dealing with complaints and having to determine where noise interferes with ordinary physical comfort of human existence sufficiently to become an actionable nuisance.

During the year 202 visits were made in connection with alleged noise nuisances. In the cases where statutory nuisances were confirmed, appropriate action was taken in order to secure abatement of the nuisances.

Both the Gas and Electricity Boards operating throughout the Wycombe R.D.C. have been asked to arrange for the use of noise mufflers with pneumatic drills, etc, when such tools are needed. One contractor found using an unsilenced drill was asked to fit a muffler.

Swimming Pools.

It is suggested that for reasons of both health and safety, swimming instruction should be an essential part of any school curriculum.

In recent years many schools have installed small swimming pools and this trend is increasing. Keeping the pool water pure is of course a most important matter. Water will become discoloured and polluted if left standing, due to residues of bacteria, algae growth, airborne dirt and organic matter introduced by swimmers. To keep pool water healthy and clean a filter unit is necessary and this combined with correct chemical treatment will provide a free chlorine residual which is rapidly bactericidal.

Sampling of water from school swimming pools has now been undertaken by the public health department in order to ensure that the treatment units are being efficiently operated and providing effective water purification.

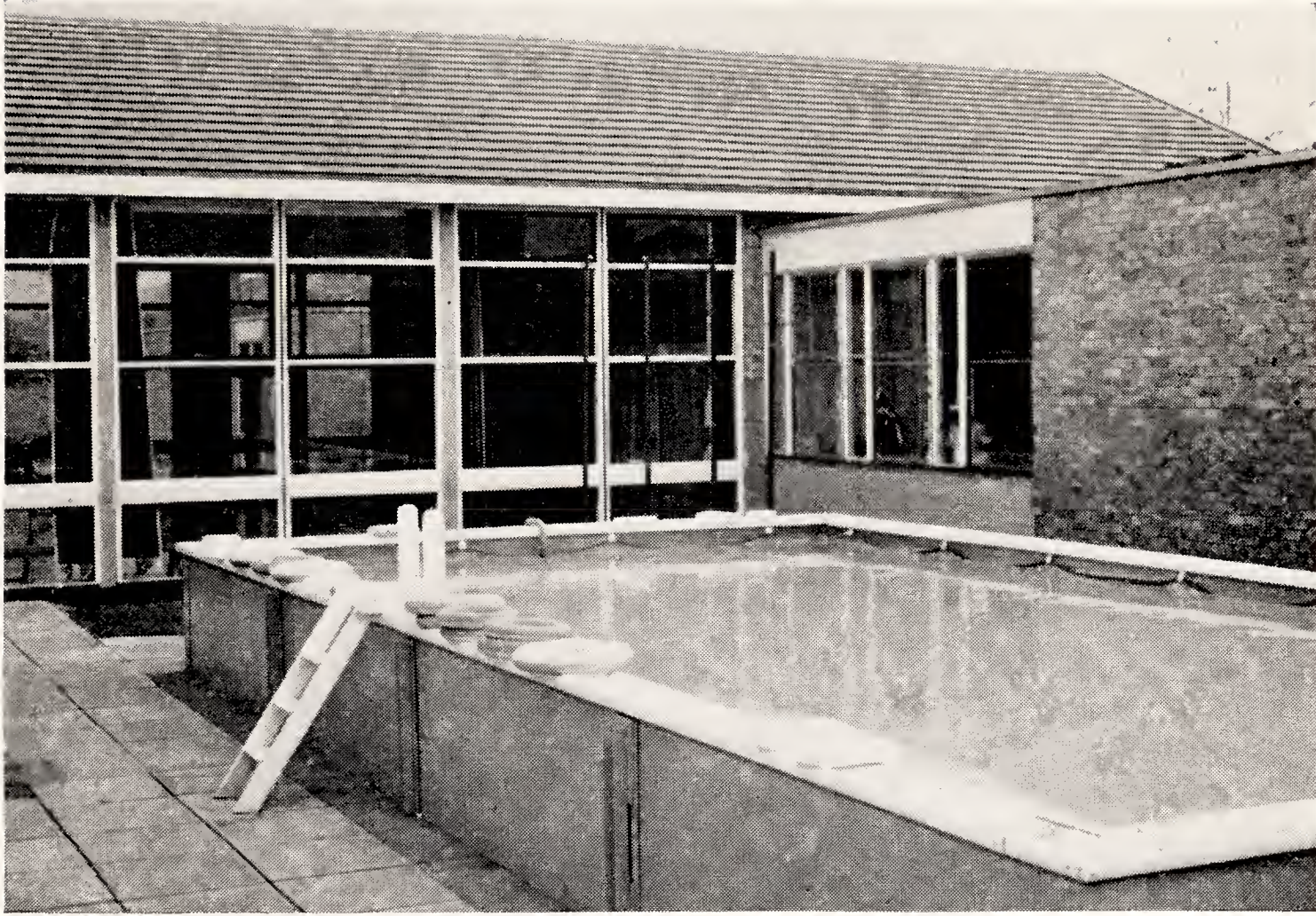
10 schools in the district are now provided with swimming pools. Samples of water taken from the pools and submitted for bacteriological examination have all been reported as conforming to a satisfactory standard of safety.

CONCLUSION.

This report gives some indication of the work of the Council towards improving environmental hygiene standards in the district.

There are still problems to be overcome. Constant vigilance and action is therefore necessary by central government and local authorities supported by an informed public in order to maintain and improve upon the standards we now enjoy.

School Swimming Pools



Typical learner Swimming Pool

